

Conducting an In-House Yield Study

The Wisconsin Department of Public Instruction – School Nutrition Team (DPI-SNT) does allow the use of in-house yield data for crediting food items contributing to meal pattern requirements.

- Procedures must be followed.
- Original documentation showing method and procedures used to determine yield must be completed and maintained at food service operation.
- Documentation will be reviewed by DPI-SNT during the School Food Authority's next regularly scheduled Administrative Review.

An in-house yield study may be warranted if:

1. Your food service operation is consistently getting a higher or lower yield from a product than the yield specified in the Food Buying Guide (FBG) (for example, getting more or less than 14.75 half cup servings of sliced pears per #10 can).
2. A specific food item or size is not currently listed in the FBG (for example, 88 count oranges).

The specific and verifiable procedures that must be followed to document an in-house yield study include:

1. Determine yields from a total of six samples (such as six #10 cans or six oranges) by having at least two people independently portion out the six samples (for example, two individuals can each portion out three of the six samples).
2. Carefully portion to ensure cup/portion tool is **filled level to the top of the measure** - foods may need to be cut into smaller pieces to better fit into portion cup.
3. Count and document the number/size of specified portions from each sample.
4. Total the number of servings (per #10 can) or measurements (oranges) from each of the six samples, divide by six to get the average number of servings/measurement and round down, if necessary.

Resources available

- In-House Yield Study: Documentation Template
- Introduction to Food Buying Guide, page I-3 and I-4